

FEDERAL

APPETIZERS

MEATBALL TRIO

Pomodoro, Crispy Polenta, Basil + Grana Padano 11

CRISPY HOUSE MOZZARELLA

House Mozzarella, Focaccia Bread Crumbs, Arrabiata Sauce, Ricotta Salata, Arugula + Lemon Oil 10.5

F&A VEG BOARD

Wood Roasted Cauliflower, Fennel, Carrots, Broccolini, Fingerling Potatoes, Grana Padano + Romesco 13.5

ARANCINI

Fried Risotto, Herb-Stuffed Grana Padano & Mozzarella, Pomodoro Sauce + Fresh Basil 9.5

LOADED BRUSSELS

Tender Belly Bacon, Sliced Almonds, Garlic, Shallots, Saba + Lemon Herb Aioli 7

FEDERAL WINGS

10 or 15 Piece Wings served with Celery, Carrots + House Ranch or Blue Cheese. *Choose between Buffalo, Honey Hot, Windsor Gold, or Chef's Choice* 12/17

SALADS

CAESAR

Chopped Romaine Lettuce, Grana Padano, Garlicky Caesar Dressing* + House Croutons 9.5

FEDERAL CHOP

Mixed Greens, Soppressata, Pepperoni, Aged Provolone, Peperoncini, Tomato, Cucumber, Red Onion + Oregano Vinaigrette 10.5

CHICKEN PANZANELLA

Spring Greens, Tomato, Basil, House Mozz, Currants, Pine Nuts, Herb Crouton, Fennel + Lemon Vinaigrette 12.5

WEDGE

Romaine Lettuce, Gorgonzola, Schreiner's Smoked Bacon, Dates, Tomato, Shaved Red Onion + House Ranch 9.5

SEASONAL SALAD

Kale, Winter Squash, Portobello Mushroom, Figs, Red Pear, Pomegranate Seeds, Ricotta Salata, Orange Segments, Farro + Balsamic Vinaigrette 10.5

Add Chicken +3

SPECIALTIES + SANDWICHES

SPAGHETTI + MEATBALLS

House Meatballs, Pomodoro, Grana Padano + Basil 14

GARGANELLI

Broccolini, Lemon Basil Pesto, Pine Nuts, Oven Roasted Tomatoes, Crushed Red Pepper + Pecorino 14

MICKEY WHITE

Strozzapreti Pasta, Mushroom Trio, Porcini Dusted Chicken, Spinach, Grana Padano + Fontina Cream Sauce 15.5

*Gluten free** pasta +3*

LAMB BOLOGNESE

Lamb, Smoked Bacon, Pancetta, Torchio Pasta + Grana Padano 16

CHICKEN PARM

House Breaded Chicken, Balsamic Tomatoes, Arugula, Shaved Grana Padano + Calabrian Chili Aioli 15

MEATBALL SANDWICH

Three Meatballs, House Mozz, Pomodoro, Basil + Wood Roasted Onions 11

CAPRESE SANDWICH

House Mozz, Tomatoes, Basil + EVOO = Classic Style 9

SUPERGRINDER

Soppressata, Pepperoni, Genoa Salami, Finocchiona, Provolone, Romaine, Tomato, Peperoncini, Olives + Sicilian Vinaigrette 10

"TRUST US!"

Ask what awesome dish our chef is making today!

PIZZA

PEPPERONI

Pepperoni + Red Sauce 13.5
Beer Pairing: Oskar Blues Can-O-Bliss

MARGHERITA

House Mozz, Roasted Tomato, Basil + EVOO 13.5
Beer Pairing: Four Peaks Sunbru

PINEAPPLE EXPRESS

Canadian Bacon, House Mozz, Pineapple, Calabrian Chili + Chives 15.5
Beer Pairing: Stone Tropic of Thunder

BRUSSELS SPROUT

Roasted Brussels Sprouts, Pancetta, Grana Padano + Lemon Oil 13.5
Beer Pairing: Odell Good Behavior

SWEET POTATO

Sweet Potato, Sage + Ricotta 13
Beer Pairing: Sierra Nevada Kellerweis

MANIFESTO

Mushrooms, Schreiner's Sausage, Red Sauce, Goat Cheese + Fennel 14.5
Beer Pairing: Cigar City Maduro

BIG STAR

Schreiner's Sausage, Pepperoni, Red & Yellow Bell Pepper, Mushrooms, Red Sauce, Olives + Wood Roasted Onions 16
Beer Pairing: Seasonal Draft

CASANOVA

Prosciutto, Dates, Ricotta, Arugula, Grana Padano + Balsamic Vinaigrette 14.5
Beer Pairing: Schilling London Dry Cider

MEATBALL

House Meatballs, House Mozz, Red Sauce, Basil + Wood Roasted Onions 14.5
Beer Pairing: Oskar Blues Can-O-Bliss

AT LAST

Broccolini, Roasted Corn, Goat Cheese, Calabrian Chilis, Basil + Lemon Oil 13
Beer Pairing: Odell Good Behavior

PATATA BIANCA

Fingerling Potatoes, Ricotta, Grana Padano, Rosemary Infused EVOO + Crispy Prosciutto 15.5
Beer Pairing: Odd 13 Jetman Jimmy

CHEF'S WHIM

Chef's Favorite Flavor 15
Beer Pairing: Seasonal Draft

12" pizzas, with Federal's proprietary cheese blend featured on all pies.

*Gluten free** crust +2.5*

\$1

Egg*
Corn
Potato
Onion
Basil
Pineapple
Bell Pepper

Roasted Garlic
Roasted Tomato
Castelvetro Olives
Sweet Potato
Peperoncini
Calabrian Chili

\$2

Mushrooms
Extra Cheese
House Mozz
Fennel
Golden Beets
Gorgonzola

Ricotta
Dates
Arugula
Broccolini
Goat Cheese
Spinach

\$3

Schreiner's Sausage
Pepperoni
Pancetta
Meatballs
Canadian Bacon

Artichokes
Salami
Anchovies
Prosciutto

SIDES

POLENTA

Crispy Polenta Sticks + Romesco 6

CRISPY FINGERLINGS

Fingerling Potatoes, Crispy Herbs + Romesco 6

GREAT LITTLE SALAD

Mixed Greens, Tomatoes, Brussels, Golden Beets, Herb Breadcrumbs + Lemon Vinaigrette 5

DESSERTS

BOMBOLINI

Warm Donuts + Chocolate Dip 7

TIRAMISU

Nutella + Lady Fingers 7

COBLER

Seasonal Fruit + Vanilla Ice Cream 7

*Consuming raw or undercooked eggs may increase your risk of food-borne illness.

**Our gluten free items are made in a gluten free facility, but our kitchens are not. Please be aware that any of our products may contain allergens.

DRAFT

4 SHORTY | 6 PINT | 10 PITCHER
BREW TOUR Pick 4 for 7.50

- SCHILLING LONDON DRY** | Cider, Washington 6.5%
- STONE TROPIC OF THUNDER** | Tropical Lager, California 5.8%
- FOUR PEAKS SUNBRU** | Kolsch-Style Ale, Arizona 5.2%
- SIERRA NEVADA KELLERWEIS** | Hefeweizen, California 4.8%
- ODD 13 JETMAN JIMMY** | Hazy Golden Ale, Colorado 4.5%
- GREAT DIVIDE COLETTE** | Saison, Colorado 7.3%
- ODELL GOOD BEHAVIOR** | Session India Pale Ale, Colorado 4%
- OSKAR BLUES CAN-O-BLISS** | India Pale Ale, Colorado 7.2%
- GREEN FLASH** | Rotating Selection, California, Ample
- CIGAR CITY MADURO** | Brown Ale, Florida 5.5%
- NINKASI OATIS** | Oatmeal Stout, Oregon 7%
- SEASONAL CRAFT FEATURE** | Ask Us What's On Tap

PREMIUM + POURS

Check out our rotating selection of high-grade craft brews! **13 oz \$6 | 16 oz \$9**

DESTIHL

Seasonal American Wild Ale, Illinois

THE SHOP CHURCH MUSIC

India Pale Ale, Arizona 6.7%

ABNORMAL BOSS POUR

India Pale Ale, California 7%

SEASONAL FEATURE

Limited Release Premium Selection



64 oz GROWLERS

Standard \$15, refill \$10

Premium \$25, refill \$20

32 oz CHUBS

Standard \$11, refill \$8

Premium \$19, refill \$16

BOTTLES, CANS & BOMBERS

- ARGUS APPLE BOMB** Cider, Texas 6.2% | can, 7
- AUSTIN EAST CIDERS** Seasonal Cider, Texas 5% | can, 6
- MERIDIAN HIVE** Blackberry Draft Mead, Texas 6.5% | can, 7
- COORS LIGHT** Light Lager, Colorado 4.2% | btl, 5
- BUD LIGHT** Light Lager, Missouri 4.2% | btl, 5
- STELLA ARTOIS** Lager, Belgium 5.2% | btl, 6
- UPSLOPE** Craft Lager, Colorado 4.8% | can, 6
- VICTORY PRIMA** Pilsner, Pennsylvania 5.3% | can, 6
- SKA BREWING TRUE BLONDE** Blonde Ale, Colorado 5.3% | can, 6
- HUSS** Koffee Kolsch, Arizona 4.7% | can, 5
- ALMANAC SUNSHINE & OPPORTUNITY** Barrel-Aged Sour, California 5.8% | 16 oz can, 10
- LINDEMANS KRIEK** Lambic, Belgium 3.5% | btl, 11
- WEIHENSTEPHANER** Hefeweizen, Germany 5.4% | btl, 6
- BLACK MARKET** Hefeweizen, California 5.0% | can, 6
- BLANCHE DE NAMUR** Witbier, Belgium 4.5% | 16.9 oz btl, 7
- BRASSERIE DUPONT** Saison, Belgium 6.5% | btl, 9
- OMEGANG HENNEPIN** Saison, New York 7.7% | btl, 7
- ODELL DRUMROLL** Hazy Pale Ale, Colorado 5.3% | can, 6
- SIERRA NEVADA** Pale Ale, California 5.6% | btl, 6
- ODD 13 CODENAME: SUPERFAN** Hazy India Pale Ale, Colorado 6.5% | can, 6
- STONE TANGERINE EXPRESS** Tropical India Pale Ale, California 6.7% | can, 6
- ODELL** India Pale Ale, Colorado 7% | btl, 6
- BALLAST POINT SCULPIN** India Pale Ale, California 7% | can, 7
- GREEN FLASH WEST COAST** India Pale Ale, California 7% | btl, 7
- DOGFISH HEAD 90 MINUTE** Imperial IPA, Delaware 9% | btl, 8
- MODERN TIMES** Amber Ale, California 6.8% | btl, 7
- FOUR PEAKS KILT LIFTER** Scottish-Style Ale, Arizona 6% | can, 5
- ROCHEFORT 8** Trappist Ale, Belgium 9.2% | btl, 10
- SAMUEL SMITH TADDY** Porter, England 5% | btl, 6
- LEFT HAND** Milk Stout, Colorado 6% | btl, 6

WINE

GLASS

- ANSEMI** Prosecco NV, Friuli | \$12/\$42
- CA DEL SARTO** Pinot Grigio 2018, Friuli | \$9/\$31
- LAST AUGUST** Sauvignon Blanc 2018, California | \$11/\$38
- COLOSI** White Blend 2017, Sicily | \$11/\$38
- MILOU** Chardonnay 2018, Languedoc | \$10/\$35
- CA DEL RE** Moscato D'Asti 2018, Piedmont | \$11/\$38
- HOLLY'S WAY** Chardonnay 2017, California | \$13/\$45
- BELSTAR** Rose Prosecco NV, Veneto | \$11/\$38
- MASCIARELLI** Rose of Montepulciano 2017, Abruzzo | \$11/\$38
- STAGEDIVE** Pinot Noir 2017, California | \$13/\$45
- PIAZZANO** Sangiovese 2018, Tuscany | \$9/\$31
- VISO** Barbera-Nebbiolo 2017, Piedmont | \$11/\$38
- GU.ALE** Negroamaro-Primitivo 2017, Apulia | \$10/\$35
- ANTIOCH** Zinfandel 2017, California | \$11/\$38
- HAYES VALLEY** Cabernet Sauvignon 2017, California | \$11/\$38

BOTTLE

- BORGIO DEL TIGLIO** White Blend 2017, Friuli | \$44
- CLIFF LEDE** Sauvignon Blanc 2018, Napa Valley | \$46
- TERREDORA DI PAOLO** Falanghina 2017, Campania | \$42
- LIEU DIT** Chenin Blanc 2017, Santa Ynez Valley | \$44
- FEUDO MONTONI** Grillo 2017, Sicily | \$46
- PATZ & HALL** Chardonnay 2016, Sonoma Coast | \$53
- POE** Rose of Pinot 2018, Mendocino | \$44
- FAILLA** Pinot Noir 2018, Sonoma Coast | \$53
- SCARPETTA** Barbera 2016, Piedmont | \$44
- NOELIA RICCI** Sangiovese 2017, Emilia Romagna | \$42
- BEDROCK** Old Vine Zinfandel 2017, Sonoma County | \$51
- CALCANEUS** Nerello Mascalese 2016, Sicily | \$48
- TEXTBOOK** Cabernet Sauvignon 2017, Napa Valley | \$55

\$5 UNTIL 5
PITCHERS, COOLERS,
BY-THE-GLASS

1/2 OFF
BEER + WINE TO GO!

HANDMADE WINE COOLERS
Old School Made New!

\$10

GRAPEFRUIT GINGER
WATERMELON MINT
BLOOD ORANGE
CARDAMOM
RASPBERRY LAVENDER
BLUEBERRY HIBISCUS

Updated 12/2019